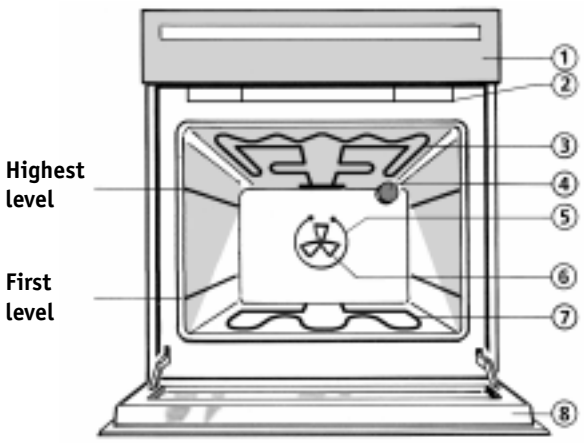
AKZ 444

PRODUCT DESCRIPTION SHEET

IT



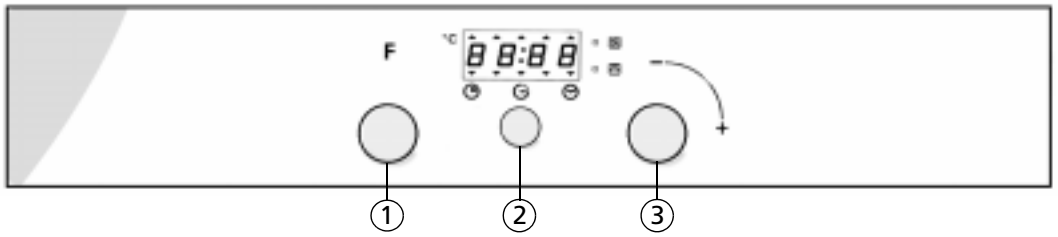
1. Control panel
2. Cooling fan (not visible)
   Fan operation switches on only when the oven has reached a certain temperature, and may continue even after the appliance has been turned off, for a few minutes.
3. Top heating element (can be lowered)
4. Oven light
5. Circular heating element (not visible)
6. Oven fan
7. Bottom heating element (not visible)
8. Oven cool door

ACCESSORIES

Baking tray:

Wire Shelf:

CONTROL PANEL



1. ON/OFF - Function Selector Knob.
2. Confirm and programme selection button
3. Pre-set values changing knob (temperature, time, levels)

Retractable knobs

- To use this type of knob, press it in the middle.
- The knob comes out.
- Turn it to the required position.

Once cooking is over, turn the knob to **0** and press it again to restore it to its original position.

Oven functions table

Function	Preset temperature	Adjustable temperature	Description of function
- **Oven OFF**	-	-	-
LAMP	-	-	• To switch on the oven light.
MLTF (Heat Maintenance)	35°C - 60°C	-	• To keep the temperature steady inside the oven. • 35°C: to raise dough for bread and pizza. • 60°C: to keep food warm once it is cooked. • It is advisable to use the first level.
STATIC	200°C	50°C - 250°C	• To cook meat, fish and poultry in the oven. • Preheat the oven to the required cooking temperature and place the food inside as soon as all the indicators ▲ ▲ ▲ ▲ ▲ of the thermometer are alight. • It is advisable to use the second or third level.
PASTRY/FAN	175°C	50°C - 250°C	• To cook on max. two levels. • If necessary, switch the position of the dishes in the oven for optimum cooking performance.
FAN/THERMO-VENTILATED	160°C	50°C - 250°C	• To cook (without preheating) foods that require the same cooking temperature on one or more levels (e.g.: fish, vegetables, sweets), without transferring odours from one foodstuff to the other.
TURBOFAN	160°C	50°C - 250°C	• To cook on one level (e.g.: fruit, cakes, timbales, vegetables, pizza, poultry).
GRILL	3	-	• Use the grill function to cook sirloin steaks, kebabs, sausages, vegetables au gratin and for making toast. • The function allows various settings (1 min. - 5 max.). • Preheat the oven for 3/5 min. • During cooking the door must remain closed. • When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. • It is advisable to turn the food during cooking.
TURBOGRILL	3	-	• This function is ideal for cooking large pieces of meat (roast beef, roast joints). • The function allows various settings (1 min. - 5 max.). • Preheat the oven for 3/5 min. • During cooking the door must remain closed. • When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. • It is advisable to turn the food while it is cooked.
PIZZA/BREAD	-	P1- 260°C P2- 220°C	• To bake pizza, bread, focaccia. • You will find a recipe for each programme in the recipe book provided.
ECO	-	-	• Energy saving function, ideal for heating foods and finishing off cooking.

COOKING TABLES

FOOD	Function	Preheating	Level (from the bottom)	Browning level	Temperature (°C)	Cooking time (minutes)
MEAT Lamb, Kid, Mutton		X	2	2	200	95 - 110
		X	3	2	200	100 - 110
		X	2	-	200	100 - 110
Roast (Veal, Pork, Beef) (kg. 1)		X	2	2	200	95 - 110
		X	3	3	200	100 - 110
		X	2	-	200	90 - 100
Chicken, Rabbit, Duck		X	2	3	200	80 - 90
		X	2	3	190	80 - 90
		X	2	-	200	85 - 95
Turkey (kg. 4-6) + level 3 browning		X	1	3	200	160 - 180
		X	1	3	200	160 - 180
		X	1	-	210	180 - 190
Goose (2 Kg)		X	2	3	210	100 - 130
		X	1	3	200	100 - 130
		X	2	-	200	100 - 130
FISH (WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Cod		X	2	1	200	45 - 55
		X	3	1	190	45 - 55
		X	2	-	200	50 - 60
FISH (CUTLETS) (1 kg.) Sword Fish, Tuna		X	2	2	200	40 - 50
		X	3	2	190	40 - 50
		X	3	-	200	40 - 50
		X	2	-	220	50 - 60
VEGETABLES Stuffed peppers and tomatoes		X	2	-	220	50 - 60
		X	2	-	200	50 - 60
		X	2	-	200	50 - 60
Baked potatoes		X	2	3	220	50 - 60
		X	2	3	200	50 - 60
SWEETS, PASTRIES, ETC. Raising cakes		X	2	-	190	40 - 50
		X	1	-	180	40 - 50
		X	2	-	180	40 - 50
Filled pies (with cheese)		X	2	-	190	80 - 90
		X	2	-	180	70 - 80
		X	2	-	180	80 - 90
Tarts		X	2	-	190	40 - 50
		X	2	-	180	40 - 50
		X	2	-	180	40 - 50
Apple strudel		X	2	-	200	50 - 55
		X	1 - 3	-	200	50 - 55
		X	2	-	200	50 - 55
Biscuits		X	2	-	170	20 - 30
		X	1 - 3	-	200	20 - 30
		X	2	-	200	20 - 30
Choux buns		X	2	-	180	35 - 45
		X	1 - 3	-	180	35 - 45
		X	2	-	180	40 - 50

FOOD	Function	Preheating	Level (from the bottom)	Browning level	Temperature (°C)	Cooking time (minutes)
Savoury pies		X	2	-	200	40 - 50
		X	2	-	190	40 - 50
		X	2	-	190	40 - 50
Lasagna		X	2	1	200	45 - 60
		X	2	1	200	45 - 60
		X	2	-	200	45 - 60
Filled fruit pies e.g. Pineapple, Peach		X	2	-	190	50 - 60
		X	2	-	190	40 - 50
		X	2	-	190	40 - 50
Meringues		X	2	-	120	120 - 150
		-	1 - 3	-	120	120 - 150
		-	2	-	120	120 - 150
Vol-au-vents		X	2	-	200	35 - 45
		X	1 - 3	-	190	35 - 45
		X	2	-	190	35 - 45
Soufflés		X	2	-	200	40 - 50
		X	2	-	190	45 - 55
		X	2	-	190	45 - 55

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating	Level (from the bottom)	Power level	Cooking time (minutes)
Sirloin steak		X	4	5	35 - 45
Cutlets		X	4	5	30 - 40
Sausages		X	3 - 4	5	30 - 40
Pork chops		X	4	5	35 - 45
Fish (cutlets)		X	3 - 4	5	35 - 45
Chicken legs		X	3 - 4	5	40 - 50
Kebabs		X	3 - 4	5	40 - 50
Spare ribs		X	3 - 4	5	35 - 45
Chicken halves		X	3	5	45 - 55
Chicken halves		X	3	5	45 - 55
Whole chicken		X	3	5	60 - 70
Roast (pork, beef)		X	2	5	60 - 70
Duck		X	2	5	70 - 80
Leg of lamb		X	3	5	70 - 80
Roast beef		X	3	5	50 - 60
Baked potatoes		X	3	5	50 - 60
Fish (Gilt-head, Trout)		X	3	5	50 - 60

N.B.: When cooking meat in Fan and Static functions, it is advisable to use the Browning function (level 1 to 3).
Cooking times and temperatures are approximate only.